


FOR THE TABLE


BREAD BASKET fresh baked breads & cakes, house-made jam, whipped butter 8

GRILLED DOUGHNUTS smoked bacon praline syrup 5

BREAD & BUTTER 6  option

HUMMUS grilled naan bread or sliced cucumber 9  option

ARTICHOKE FRITTERS beer battered, truffle aioli, pickled tomato 11


DEVILED EGGS dijon & capers; choice of: celery or smoked bacon 5/8, or cured smoked salmon* add 1 


"ALMOST FAMOUS" FRENCH ONION DIP house-made potato chips 8

FROM THE FIELD

ADD grilled chicken \$3, shrimp or salmon \$5 to any salad*

NAPA GARDEN romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette 6/12 

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 7/13 

LYONNAISE frisee, spinach, bibb lettuce, bacon, maytag blue cheese, brioche croutons, poached eggs, merlot vinaigrette* 7/13  option

HALE CAESAR garlic polenta croutons, candied pumpkin seeds, manchego, parmesan, lemon caesar dressing 7/13 

THE NEW WEDGE avocado, yellow cherry tomatoes, chorizo, herbs, olive oil, ranch dressing 8 

FROM THE MARKET

ROASTED ROOT VEGETABLES fingerling potatoes, parsnips, carrots, rutabaga, turnips, herbs, lemon pepper vinaigrette 8 

HEIRLOOM CARROTS herb butter 8 

SPAGHETTI SQUASH sautéed kale, roasted tomatoes, herb butter, reggiano 8 

SAUTÉED MUSHROOMS shiitake, oyster, crimini, local sheep's milk cheese, herbs 10  option


CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 8  option

MASHED POTATOES parsnips, parmesan 5


FRESH CUT FRENCH FRIES 4

SWEET POTATO FRIES 4

OF THE DAY

OMELETTE 3 eggs, ciabatta or nine grain toast* 10  option

QUICHE eggs, cream, vegetables, cheese, flaky pie crust, arugula salad* 11

SCRAMBLER eggs, vegetables, cheese, morning potatoes, ciabatta or nine-grain toast* 11  option

SOUPS chef's daily selections 6

BIG TEXAS CHILI

sirloin, ancho, mole, jalapeño corn bread 10


THE FINE PRINT


*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most of our menu items. Please let us know if you are allergic to any foods.


 gluten free  option - must request gluten free

EVERYDAY BRUNCH PLATES

S & P BREAKFAST 2 eggs your way, bacon or sausage, nine grain or ciabatta toast* 11  option


DAYBREAKER 3 egg white omelette, roasted turkey breast, spinach, avocado pico de gallo, nine grain or ciabatta toast* 10  option

CHILAQUILES 2 fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, manchego* 12 

LE COCHON scrambled eggs, bacon, ham, truffle aioli, manchego, toasted sourdough, morning potatoes* 12  option

WAFFLE SLIDERS over-easy eggs, sausage, cheddar, bacon praline syrup, waffles* 10

CORNED BEEF HASH 2 eggs, fried potatoes, caramelized onions, cheddar, smoked tomato sauce* 11 

VILLAGER scottish smoked salmon, tomato, capers, cornichons, shaved onions, dill-caper cream cheese, grilled bread or toasted bagel* 13  option

BREAKFAST TACOS scrambled eggs, chorizo, morning potatoes, avocado pico de gallo, radish, manchego, soft corn tortillas* 12.5 

BISCUITS & GRAVY cheddar & parmesan biscuits, sausage gravy, smoked bacon* 9


SHRIMP & CHIPS buttermilk fried, chili sauce, coleslaw* 14

DOUGH

BAGEL & CREAM CHEESE 3

CINNAMON ROLL 3.75

MONKEY BREAD 4

TOAST nine grain or ciabatta, butter & jam 2.5  option

CHEDDAR PARMESAN BISCUIT butter, honey 4

OTHER STUFF

IRISH STEEL CUT OATMEAL brown sugar, toasted pecans, cranberries, steamed milk 7

MORNING POTATOES caramelized onions, garlic, parmesan 3 

BACON, TURKEY BACON, OR SAUSAGE*  3

FRESH FRUIT BOWL seasonal selections 6 


HOUSE-MADE GRANOLA PARFAIT vanilla-honey greek yogurt, fresh berries 8

EVERYDAY SANDWICHES


CHOICE OF: chips, fries, sweet fries, coleslaw, or house salad

URBAN CHICKEN SALAD SANDWICH celery, pecans, cranberries, truffle aioli, arugula, nine grain* 11.5  option



MONTE CRISTO ham, goat cheese, urban table jam, battered brioche* 13  option

BLTE smoked bacon, bibb lettuce, roma tomato, fried egg, sun-dried tomato pesto, ciabatta* 12  option

DEVILED EGG SANDWICH sun-dried tomato spread, romaine, smoked bacon, lemon caper aioli, house-made hot sauce, marble rye* 12  option

THE NEW QUINOA BURGER arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13  option

HATFIELD FARMS BURGER

 watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun* 14  option

CHICKEN SANDWICH  watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun* 13  option

FROM THE GRIDDLE


OATMEAL PANCAKES powdered sugar, maple syrup 10

CHOOSE ONE TOPPING: cranberry chutney, apple butter & bourbon caramel, or bananas & bourbon caramel

BUTTERMILK PANCAKES maple vanilla syrup 9

BRIOCHE FRENCH TOAST toppings: spicy praline or bananas foster 9.5  option

URBAN MINI WAFFLES **CHOOSE ONE TOPPING:** bacon-praline syrup, maple vanilla syrup, or raspberry caramel 2.5

 We grow our own super fresh, pesticide and herbicide-free: watercress, micro-greens, cilantro, scallions, and basil.



BRUNCH

ESPRESSO.....

CAPPUCCINO 3.95 LATTE 3.95

ADD A FLAVOR 50¢

- vanilla
- hazelnut
- caramel
- sugar free vanilla
- white chocolate raspberry
- seasonal flavors

ESPRESSO 2.75

MACCHIATO 3.25

CAFÉ MOCHA 3.95

AMERICANO 3.25

BREVE 3.75

CHAI TEA LATTE 3.95

COFFEE

regular • decaf 2.75

MILK CHOICES

skim • 2% • whole • soy • almond milk

All coffee drinks available
decaffeinated and/or iced.

HOT DRINKS.....

ASK YOUR SERVER FOR SEASONAL SPECIALTY.

BEVERAGES.....

MILK 2

CHOCOLATE MILK 2.25

MOTTS JUICE BOX

fruit punch • apple 1.5

CRAFT NATURAL ARTISAN SODA

mexican cola • spicy ginger beer
root beer 2.75

SAN PELLIGRINO 16oz. 3

HALDIS ICED TEA

ask server for today's flavor 2.79



KALDI'S COFFEE
ROASTING CO.

BRUNCH COCKTAILS.....



BLOODY MARY

house-made bloody mary mix,
Bombora vodka, slice of bacon 8



BLOODY MARIA

house-made bloody mary mix, Tapatio
tequila, slice of bacon 8



RED SNAPPER

house-made bloody mary mix, Citadelle
gin, slice of bacon 8



MIDNIGHT ESPRESSO

Kahlua midnight, Frangelico, latte 8



MIMOSA

orange or grapefruit juice, sparkling
wine 7

EVERYDAY COCKTAILS.....



FLEUR DE FIZZ J. Rieger gin, lychee,
honey-chrysanthemum liqueur, lemon,
egg white, prosecco 9



MANDARIN RAIN Buffalo Trace bourbon,
mandarin, orange flower water, lemon,
cider 9



VIOLA Blanc de Blanc sparkling wine,
violette liqueur, blossom bitters,
demerara sugar



WATERMELON MAN jalapeño blanco
tequila, watermelon, rose water, agave,
lime, rose salt 9



URBAN PAINKILLER Plantation pineapple
rum, Pusser's rum, cream of coconut,
orange & pineapple juice, hibiscus
bitters, nutmeg 9



PIMM'S CUP Pimm's no. 1, cucumber
vodka, lime, ginger 9



STRAWBERRY FIELDS J. Rieger &
Co. vodka, strawberry-champagne
vinegar shrub, lavender bitters, lemon,
sparkling rosé, mint 9



THE T CUP Pearl Plum vodka,
elderflower, cranberry, pineapple,
lemon 9



URBAN MANHATTAN Union Horse
Reunion rye, chai vermouth,
Breckenridge bitters, angostura 9



URBAN MULE Rider vodka, ginger agave,
lime, soda 9

bread & butter concepts

BRGR
KITCHEN + BAR

URBAN TABLE

GRAM & DUN

TACO REPUBLIC TRUCK

TACO REPUBLIC

BREAD & BUTTER
CATERING

THE OLIVER

STOCK HILL

CHERRY HALL